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Stable coffee drink prepn. - by mixing drink contg. aq. coffee extract,  
milk and sweetener with ester of polyglycerol fatty acid  
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Number of Countries: 001 Number of Patents: 002

Patent Family:

| Patent No  | Kind | Date     | Applicat No | Kind | Date     | Main IPC    | Week     |
|------------|------|----------|-------------|------|----------|-------------|----------|
| JP 6121640 | A    | 19940506 | JP 86251279 | A    | 19861022 | A23F-005/24 | 199423 B |
|            |      |          | JP 93100476 | A    | 19861022 |             |          |
| JP 2538496 | B2   | 19960925 | JP 86251279 | A    | 19861022 | A23F-005/24 | 199643   |
|            |      |          | JP 93100476 | A    | 19861022 | B           |          |

Priority Applications (No Type Date): JP 86251279 A 19861022; JP 93100476 A  
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Patent Details:

| Patent     | Kind | Lan | Pg | Filing Notes   | Application | Patent     |
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| JP 6121640 | A    |     | 5  | Div ex         | JP 86251279 |            |
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|            |      |     |    | Previous Publ. |             | JP 6121640 |

Abstract (Basic): JP 6121640 A

The method includes adding polyglycerin fatty acid ester 0.01-0.5 w/w% and citric acid monoglyceride 0.1-0.5 w/w% in the coffee drink composed of the aqueous extract of coffee, milk component and sweetener.

USE/ADVANTAGE - By using above two surfactants together, the coffee drink shows excellent emulsion stability and hardly suffered from the germination and multiplication of the spores of thermoresistant microbes..-

Derwent Class: D13